Emmanuel College

enriching lives since 1971

Conference and Events Menu Packages

* These prices do not include venue hire
** All prices are inclusive of GST
Conference and Events Facilities

Emmanuel College can provide the venue, facilities and catering to make any event a success. Our Events Manager will work with you to tailor each event to your needs, whether it is a conference, workshop, seminar, reception or dinner.

The College is situated within The University of Queensland campus, on the banks of the Brisbane River, with public transport and other amenities close to hand.

Our staff are friendly, competent and willing to work with you so that every detail is planned and executed with your wishes in mind — and at a price to suit your budget.

Emmanuel College can ensure your event will be one to remember.

Catering

Our Executive Chef and his experienced team can cater for your conference, meeting, or special occasion with a great selection of tasty food choices.

Breakfasts, morning or afternoon teas, lunches, receptions or dinners — we make sure our guests are well looked after.

Conference Packages

Conference packages can be tailored to meet your requirements. Meals, conference venues and accommodation can all be arranged to suit.

Please contact our Events Manager to discuss your requirements.
Breakfast

Light Breakfast
$14.50 per person

- Fresh seasonal fruit platters
- Bircher muesli with berry compote
- Freshly baked pastries with preserves
- Ricotta cheese and spinach muffins
- Percolated coffee and pyramid tea selection
- Chilled juices

Executive Breakfast
$21.50 per person

- Fresh seasonal fruit platters
- Cereals and yoghurts
- Bircher muesli with berry compote
- Freshly baked pastries with preserves
- Crisp organic smoked bacon
- Poached and scrambled free range eggs
- Roast vine ripe tomatoes
- Buttered grilled mushrooms
- Gourmet Italian chipolatas
- Crisp hash browns
- Percolated coffee and pyramid tea selection
- Chilled juice selection
Gourmet Deluxe Breakfast
$29.90 per person

Gourmet breads with local honeycomb
Fresh seasonal fruit platters
Cereals and yoghurts
Bircher muesli with berry compote
Freshly baked pastries, croissants and preserves
Ciabatta with fresh strawberries with honeyed ricotta
Crisp double smoked organic bacon
Poached and scrambled free range eggs
Omelette station cooked by your chef
Roast vine ripe tomatoes
Buttered grilled mushrooms
Gourmet Italian chipolatas
Crisp hash browns
Percolated coffee and pyramid tea selection
Chilled juices and freshly squeezed orange juice

Conference Catering

Classic Conference Package
$26.75 per person

Morning tea
Freshly brewed coffee and pyramid tea selection
Selection of cakes and pastries
Whole fresh fruit

Lunch
Platters of sandwiches with gourmet fillings (minimum six points each)
Fresh fruit platter
Orange juice and chilled water
Afternoon tea
Freshly brewed coffee and pyramid tea selection
Freshly baked cookies
Whole fresh fruit

Executive Conference Package
$36.25 per person

Morning tea
Freshly brewed coffee and pyramid tea selection
Selection of cakes and pastries
Whole fresh fruit

Lunch
Platters of sandwiches, and wraps with gourmet fillings (minimum six points each)
Selection of hot bites eg. chicken satay, gourmet mini pies, vegetable spring rolls and quiche
Lorraine (different selection each day), with hot chips
Fresh fruit platter
Orange juice and chilled water

Afternoon tea
Freshly brewed coffee and pyramid tea selection
Freshly baked cookies
Whole fresh fruit

Gourmet Deluxe Conference Package
$41.50 per person

Morning tea
Freshly brewed coffee and pyramid tea selection
Selection of cakes and pastries
Whole fresh fruit
Lunch
An array of open sandwiches, wraps and toasted Turkish bread with various toppings and fillings including smoked salmon, marinated meats, prawns and vegetarian options
Selection of hot bites eg. chicken satay, pulled pork sliders, vegetable spring rolls and Moroccan lamb pies (different selection each day), with hot chips
3 garden fresh salads changing daily
Fresh fruit platter
Juice selection and chilled water

Afternoon tea
Freshly brewed coffee and pyramid tea selection
Freshly baked cookies
Whole fresh fruit

**BBQ menus can be incorporated into conference catering. Please enquire for pricing**

Create your own morning or afternoon tea
With your freshly percolated coffee, pyramid teas and fresh whole seasonal fruits. Gluten free options as marked.

add 2 items below     $8.50 per person
add 3 items below     $10.50 per person
add 4 items below     $12.50 per person
add 5 items below     $14.50 per person

Date and honey slice   Orange and almond slice GF
Freshly baked cookies  Apple crumble slice
Profiterole selection  Caramel slice GF
Scones with strawberry jam and cream  Choc, cherry coconut slice
Savoury spinach and ricotta muffins  Savoury bacon, cheese and chive muffins
Warm blueberry muffins with strawberry jam  Cup cakes
Gourmet mini muffin selection
Australian cheese and dried fruit platter GF
Freshly baked Danish pastries
Gourmet house made sausage rolls
Freshly baked chocolate filled croissants
Fresh fruit platters GF
Mixed gluten free slice selection GF
Chocolate brownies GF
Banana cake
Toasted banana bread
Lamingtons
Lemon coconut slice
Caramel macadamia slice
Savoury pumpkin scones with beetroot relish
Red velvet slice
Rocky road slice
Vanilla slice
Toasted pear and raspberry bread
Carrot cake
Chocolate mud cake

**BBQ Menus**

**Classic BBQ Menu $14.50 per person**

Gourmet beef, lamb, pork sausages GF
Roast vegetable burger patties
Caramelised onions
Coleslaw
Tossed salad
Fresh bread rolls
Assorted sauces
Can of soft drink or bottled water
Executive BBQ Menu $24.50 per person

Gourmet beef, lamb and pork sausages GF
Roast vegetable burger patties
Grain fed rump steaks
Marinated chicken breast
Caramelised onions
German potato salad
Tossed green salad
Pasta salad
Freshly baked French rolls
Assorted sauces
Can of soft drink or bottled water

Gourmet Deluxe BBQ Menu $29.50 per person

Grain fed sirloin steaks
Marinated chicken breast
Parmesan crumbed lamb cutlets
Grilled Australian barramundi fillets with lime and extra virgin olive oil
Roast vegetable burger patties
Caramelised onions
German potato salad
Caesar salad with grana padano crisps
Tossed green salad
Pasta salad
Freshly baked French rolls
Assorted sauces
Can of soft drink or bottled water
Formal Dinner Menus

Alternate Drop Set menu
(Please choose two items from each course)

$52.00 per person: Main, dessert and coffee
$57.75 per person: Entrée, main and coffee
$68.25 per person: Entrée, main, dessert and coffee
$78.00 per person: Canapés, entrée, main, dessert and coffee
(Choose four items from the canapé menu)

Vegetarian options for each course will always be available

Menu includes freshly baked French rolls, orange juice and iced water
**Entrée**

Design your own entrée plate by choosing three items from our canapé menu

- Pear tarte tatin with heirloom tomatoes, Persian fetta, crisp parma ham and 18 year balsamic
- Roast pumpkin, caramelised onion and brie tart with port glaze
- Honey baked kumara ravioli with slow cooked lamb and baby spinach
- Huon smoked Tasmanian salmon with baby herb salad, aioli, grana padano and citrus extra virgin olive oil
- Baby pea arancini with pulled duck, caramelised shallots and mascarpone
- Tempura Nori wrapped beef fillet with kecap manis and sesame snow pea julienne
- Coriander and corn cake with blue swimmer crab, baby herb salad, sweet chilli and mango dressing
- Salt and pepper squid with Asian salad and rice vinegar dipping sauce
- Double roast free range pork belly with seared scallops and orange compote
- Chicken and cracked pepper ravioli with smoky bacon and chive sauce
- Panko crumbed tiger prawns with avocado salad and roast capsicum dressing

**Mains**

- Slow roast mignon of lamb with sweet potato mash, baby spinach and maple jus
- Crisp skinned Queensland barramundi with crisp taro salad and lime beurre blanc
- Duo of veal eye fillet with cabernet jus and veal shank and royal blue potato en croute with crushed baby peas
- Duos of sous vide rack of lamb and smoked pulled beef, dauphinoise potatoes and Shiraz jus
- Grilled pork sirloin with creamy mash, braised fennel and bourbon BBQ sauce
- Roulade of free range chicken breast with smoked bacon, apricot, sage and crushed sweet potato
- Char sui glazed free range breast of chicken with stir-fry Asian greens and cardamom rice
- Hot smoked duck breast with apple relish, creamy mash and port glaze
- Our signature cool weather dish of slow cooked lamb shank pie with butter puff pastry
- Crisp skin fillet of Tasmanian salmon with caramelised pumpkin, red onion jam and squeezed lemon dressing
- Tasmanian Cape Grim sirloin of beef with red onion marmalade, polenta and parmesan crisp
- Mignon of Angus beef with truffle risotto, smoked baby tomatoes and balsamic jus

*All mains served with steamed seasonal vegetables*
Dessert Selection

(Please select three items to be served as an individual dessert plate per guest)

Chocolate fondant with pistachio fairy floss
Brioche, apple and berry pudding with plum compote
Pumpkin tart with broken almond glass
Lemon and lime meringue tart
Sticky fig and date pudding with butterscotch sauce
White chocolate and berry cheesecake
Apple crumble tartlet with vanilla anglaise
Warm chocolate brownie with chocolate ganache
Banana custard spring roll with vanilla anglaise
Freshly baked Pavlova with passion fruit and strawberries
Chocolate bacio bavarois with a hazelnut crust
Vanilla bean brulee with pistachio fairy floss
Mulled wine pear
Accompanied by percolated coffee and pyramid tea selection
Buffet Menus

$46.75 per adult

$19.50 per child (under 12 years)

Menu includes freshly baked French rolls, orange juice and iced water

Hot Dishes (Please choose three)

Char grilled sirloin of beef with sauce Dianne
Sous vide free range breast of chicken with roast mushroom sauce
Free range butter chicken fillets with riata, mango chutney and poppadums
Thai BBQ free range chicken with jasmine rice and green curry sauce
Roast leg of pork with apricot and apple stuffing with apple cider jus
Kentucky smoked pork ribs with sticky BBQ sauce
Palm sugar and orange glazed leg of double smoked ham
Grilled fillets of Queensland red throat emperor with citrus beurre blanc
Crisp battered fillets of Queensland barramundi with sauce remoulade
Marinated leg of lamb roasted to medium and glazed with honey mint and garlic
Classic beef stroganoff

Vegetarian Dishes (Please choose one)

Roast pumpkin ravioli with rocket pesto
Wok fried tofu and Asian greens with rice noodles and char sui sauce
Roast vegetable cakes with red capsicum relish
Butter chickpea and vegetable curry with poppadums and mango chutney
Swiss brown mushroom and spinach risotto with kalamata olive tapenade
Sundried tomato and ricotta tortellini with creamy neapolitan sauce
**Cold Platters (please select two)**

- Queensland tiger prawns with sweet chilli mayo
- Marinated free range tandoori roast chicken platter
- Charcuterie of cold sliced meats
- Mediterranean antipasto platter
- Thai BBQ baby octopus salad
- Warm poached seafood salad with lime and honey dressing

**Vegetables (please select three)**

- Steamed panache of garden fresh vegetables
- Smashed roast baby chat potatoes with rosemary butter
- Creamy potato bake
- Honey glazed carrots
- Steamed greens with extra virgin olive oil
- Jasmine rice pilaf
- Medley of roast root vegetables
- Roast sweet potato with cinnamon butter

**Salads (please select five)**

- Rocket, roast beetroot, blue cheese with toasted hazelnuts
- German potato
- Coleslaw
- Roast sweet potato, honeyed macadamia nuts and pancetta
- Garden salad
- Lemon, olive and garden fresh herb pasta salad
- Green bean, fetta and crisp bacon with curry dressing
- Semi dried tomato, baby spinach and parmigiano cheese
- Israeli cous cous with lemon and herb dressing
- Hommus, pumpkin, beetroot, seeds and Persian fetta
- Asian brown rice salad
- Green panzanella salad with grilled haloumi
- Roast Mediterranean vegetable and spiral pasta salad
**Dessert Selection** *(Please select three items to be served as an individual dessert plate per guest)*

- Chocolate fondant with pistachio fairy floss
- Brioche, apple and berry pudding with plum compote
- Pumpkin tart with broken almond glass
- Lemon and lime meringue tart
- Sticky fig and date pudding with butterscotch sauce
- White chocolate and berry cheesecake
- Apple crumble tartlet with vanilla anglaise
- Warm chocolate brownie with chocolate ganache
- Banana custard spring roll with vanilla anglaise
- Freshly baked pavlova with passion fruit and strawberries
- Chocolate bacio bavarois with a hazelnut crust
- Vanilla bean brulee with pistachio fairy floss
- Mulled wine pear

*Accompanied by percolated coffee and pyramid tea selection*

**Additional Items** *(+$4.00 each per person)*

- Chilli soy baked Tasmanian salmon with wok fried rice noodles
- Roast rump of lamb with sweet potato mash and maple jus
- Parmesan crumbed veal with lime and harissa mayo
- Seafood chowder with crusty house baked cheese and chive bread
- Slow roast suckling pig with fennel carved by the chef with apple calvados jus
- Fresh steamed asparagus with crisp pancetta and lemon hollandaise

**Additional Items** *(+$6.00 each per person)*

- Confit of duck with port jus
- Roast grain fed prime rib of beef on the bone and carved by the chef with roast French shallot jus
- Garlic tiger prawns with sauce vin blanc and jasmine rice pilaf
- Whole roast Tasmanian Atlantic salmon with kaffir lime and coconut
- Chilled fresh Moreton Bay bugs with salsa verde or grilled with lime and extra virgin olive oil
- Slow roast Moroccan rack of lamb with spiced yoghurt
- Plump natural Pacific oysters with lime and mango salsa
Canapé Menu

30 min package   pick any 4 items   $13.00
1 hour package    pick any 6 items    $24.75
2 hour package    pick any 8 items    $31.00
3 hour package    pick any 10 items   $35.00

Cold Canapé Selection

Assorted dips, crackers and crudities
Crepe pinwheels filled with avocado, roast capsicum and crème fraiche
Crab and wasabi mayo sushi
Roulade of Mediterranean vegetables and baba ganoush
Classic mini prawn cocktail
Prosciutto wrapped grissini with pine nut pesto
Thai beef salad with coriander pesto and pork floss
Natural Pacific oysters with crème fraiche, smoked salmon and salmon pearls
Duck rillettes with grana padano toast
Treacle cured ocean trout with asparagus pencils
Grilled chicken on corn pancakes with chilli jam
Smoked salmon and avocado donburi (Japanese rice bowl)
Hot Canapé Selection

- Coconut pumpkin soup shots
- Crumbed polenta skewers with olive aioli
- Sumac skewered lamb with sumac and apple and rosemary relish
- Roast pumpkin and brie arancini with lime aioli
- Crab and coral trout wontons with lime mayo
- Hot smoked salmon cakes with chipotle mayo
- Tempura king prawns with ginger soy
- Moroccan lamb pies with spicy tomato sauce
- Porcini and Parmigiana arancini with chive dip
- Vegetable and black bean spring rolls with sweet chilli
- Caramelised onion and goats cheese tarts
- Skewered beef fillet and bacon with red wine jus
- Salt and pepper squid with lime and sweet chilli
- Mini spinach and ricotta puff rolls
- Panko crumbed tiger prawns with rice vinegar dip
- Thai chicken pies with green tomato chutney
- Thai fish cakes with spicy relish
- Falafel bites with hommus and chilli
- Tandoori vegetable skewers with minted yoghurt
- Prawn toasts with lemon sweet chilli

Substantial Canapé Selection

- Cajun BBQ pulled pork ciabatta rolls
- Vietnamese style duck sliders
- Slow cooked lamb and onion jam sliders
- Mini chicken caesar salads in noodle boxes
- Baby pepperoni pizza with Italian mozzarella
- Panko crumbed whiting and chips served in noodle boxes
- Butter chicken with steamed basmati rice served in noodle boxes
- Honey baked smoked ham in sourdough with dijonaise
- Porcini mushroom risotto with cashew nut pesto
- Thai beef noodle salad with coriander pesto and pork floss
**Dessert Canapé Selection**

Chocolate fondant with pistachio fairy floss  
Brioche, apple and berry pudding with plum compote  
Pumpkin tart with broken almond glass  
Lemon and lime meringue tart  
Sticky fig and date pudding with butterscotch sauce  
White chocolate and berry cheesecake  
Apple Crumble tartlet with vanilla anglaise  
Warm chocolate brownie with chocolate ganache  
Banana custard spring roll with vanilla anglaise  
Freshly baked Pavlova with passion fruit and strawberries  
Chocolate bacio bavarois with a hazelnut crust  
Vanilla bean brulee with pistachio fairy floss  
Mulled wine pear

*Beverage Packages are available on request*